342 hole through which they are only able to enter by stooping. The inside is never encumbered by beams and forked posts to support the house. Rooms, entrance hall, and plank floor are also absent. [354]

342 824 The cachíbou is a very smooth leaf, long as the arm and more than a foot wide, and it is quite rigid. The Caribs cut them and expose them to the sun, which causes them to harden. Next they fold them at the middle and arrange them over a reed split in two, overlapping every four inches. They attach them with mahot or some cords on the lath. This is their substitute for roof tile. This covering lasts them almost two years. It is beautiful from within, for you would assume it had been painted. This leaf also serves as their parasol, and it is used in their baskets, which are always double, being placed between the two layers to keep water from penetrating.

342 [97] The boulénum are two big beams of wood on the inside of the roof. The cross rafters are fastened to them. The upper part of the house rests on notches made in these beams, which support the whole building. There are neither posts nor forks in the middle of the house so that one may walk about inside as in a market place, easily eight or ten men abreast. [90] Tabouítali are two little sticks which are tied together and which hold up two opposing rafters. The half reeds are on the outside. This tightens the leaves so that the wind will not blow them away. [115] The ticoúloubi are the poles which are fitted lengthwise in the pirogue and support the planks on which one sits. They are also the encircling roof supports in the carbet. [461] With the top of the manboúlou reed they cover the roofs of their houses. [351] The Caribs use monochíali leaves to cover their houses. The French call these reeds ox tongues. [361]

There are old carbets which have only small forked posts and poles left and some banana leaves on them as a protection against the heat of the sun. [444] When they are working high in the mountains and are not able to return the same day they say, "I sleep in my garden." [54] "Enclose us, surround us with palisades for fear of our enemies." [187]

484 When the Caribs go to some other islands they know the camping places. They ordinarily choose locations where there is material for sheds, so they can set them up more easily, and where there are crabs
● 226 or reefs. At these places game and fish are the most abundant and the easiest to obtain. [280] When the Caribs camp they set up some

231 they will not eat even a single egg. Perhaps they are no longer so disgusted by them. [290] The word for dog is chou-chou. The dogs of the Caribs in the beginning were medium sized, had upright ears like foxes, and were raised to hunt agoutis and lizards. These dogs could not stand us because of our clothes. Now the Caribs take any kind of dog they can get. [166]

224 The Caribs hunt agoutis with the same eagerness that the French hunt hares. The agouti has the head of a rat, with rough hair on his hind quarters which stands up when he is frightened. His tail is smaller and shorter than that of a rabbit. His color is brown, bordering on black. He eats sitting up like a squirrel and holds food in his front paws. When the agouti is chased by dogs, he hides in the hollow of a tree like in a fort, but the Caribs set fire at the entrance to smoke him out, and the dogs catch him when he runs out.

252 When the meat is fresh the taste is too gamy, but the flavor improves when it is kept until the next day and is salted. The Caribs prepare it by roasting and expose the meat to smoke. Then they wrap it up in leaves and keep it as long as they wish. The meat dries up like leather. Nevertheless, it softens when boiled for a long time in manioc water, and it makes good food for the Caribs who eat almost no other land animal. [430]

223 The Caribs know the trees where parrots have their next. They go to catch them when they are downy. They cage them and then teach them how to speak and whistle. [218] The Caribs do not yet 48 use stairs, steps, or ladders. Yet they are able to climb everywhere. I have seen some grab hold on a tree with their two hands and put the soles of their feet against the tree. This requires great strength. Possibly they don't all climb in this way. [205]

● 226 The Caribs are watchful, but it is only to go out at night for crabs, or to shoot fish from the rocks, in order to provide for the next day. They only collect provisions for one day, so that should anyone come late, they will scarcely find a piece of cassava to give him. [297] The Caribs hunt crabs at night with torches. [367] Crabs are tied in pairs along five or six sticks. The Caribs hold them by the ends and this makes up the load of one man. [129]

When the Caribs sail along the coasts and see lobsters at the bottom of the sea they dive in from the canoe with a rock in order to go more easily to the bottom. Having seized the lobster they drop the stone and bring up their catch, sometimes getting their nose filled

[224] with water despite themselves. Sea water in their nose bothers them
225 a great deal. [395] When the Caribs see a pair of tortoises they give a shout and immediately jump into a canoe. Approaching the tortoises very quietly they slip a cord around the flipper of the male which they are only able to catch in this way, unless they use harpoons. The female is sometimes captured by a cord and sometimes by harpooning, but usually females are captured on the beach where they go to lay eggs. [195] To catch manatee, tortoise, and other big sea animals the fisherman called the harpooner takes his little canoe and goes to the place where the fishing is to be done. He takes with him a long straight pole as long as a halberd, at the end of which is the nail for harpooning. There is a line attached to the harpoon. The harpooner stands on the prow of the canoe and is accompanied by two seamen. One of these men paddles quietly until they are within a reasonable distance of the animal. The harpooner pierces it with his hurled harpoon, while the second seaman lets the line run against the side of the canoe until the animal has exhausted his energy and given up his fury. Then he draws the line back, while the animal resists, and the canoe soon reaches it. The harpooner being prepared hurls a second harpoon while once again the line is let run. The animal being held fast is brought into the canoe or towed to the sloop. Here it is dressed and salted. [359] The tail of the ray is its defense and it is very dangerous. I have seen a Carib who had harpooned one and attempted to seize it too soon and was stung. He was not able to use his hand one year after, although it looked cured. [143]

226 There are shallow rocks which are very dangerous to ships. In calm weather the Caribs go to fish there because that is where the fish ordinarily feed. [131]

There is a weed called conâmi which sometimes comes up in gardens so abundantly that they are ruined by it. They crush this weed on a rock and then stir it in stagnant water. The fish which smell it jump, sometimes even above the water, and then die. After they have taken the fish the Caribs eat them without suffering any ill effects. When the Caribs are hungry and the sea is stormy they say "lets go to poison the river." Eels are caught in the same way. [177]

To fish for coulirou the Caribs make a sisal fiber line spun out like a thread. At one end they fasten a pewter fishhook and they fasten the other end of the line to a rod. They throw in the hook, pull it a little, and then draw it out. They throw it back immediately.

226 They pull out the hook often, even though it has no bait. [182] The [439] Caribs have bought from the French cheap pewter plates, which they use to make these fishhooks. They cut them lengthwise into strips, roll them, stretch them out somewhat, and bend them into the shape of a fishhook. They then attach it to finely spun line which is very strong. The Caribs also use our pins which they bend and cover with a worm. [336]

The shark is a large and very greedy fish which devours in a short time any prey it can catch. It even eats men when they are bathing or fall into the sea, as once happened to some Caribs whose canoe capsized. The shark cut them to pieces, and the zeal of other Caribs who quickly came to help could not prevent it. They found only arms and thighs which were still warm and throbbing. To catch this voracious fish the Caribs drag a huge hook behind their pirogue. This hook is baited with a piece of white wood, or some rags, which the shark swallows at the expense of its life. The Caribs eat small sharks but not big ones. They use the skins as files to smooth their [412] oars. [396]

They pierce a small fish with one of the points of an arrow in order to bait a hook with it. [61] The fishhook leader is a small cord which is sticky and which they tie to the fishhook a little way up so that the fish will not break the line. [50, 147] They use a trident, or an arrow with points, which they hurl at crayfish and other fish. [168]

411 They shoot arrows at a target. The young men cut a papaya [526] which is a soft spongy tree, hollow, quite big at the foot, and which stands like a pyramid. They shoot against it and the arrows penetrate without being blunted. This is their archery, which is one their amusements. [225] They use a kind of wadding which is put on the end of their arrows instead of a point to shoot a bird in order to knock it out and take it alive without wounding it. [77, 265] One of their common occupations is to make arrows, or at least tips of them. These are made of green wood and are as long as the hand or longer, are barbed like harpoons, and take the place of iron. [238, 272] There is a kind of reed (bouleotta) which bears its flower at the top. It is a rod straight as a line which bears feathery branches. When these are removed the stalk is used to make the shaft of the arrow which has the same name as the reed. [90] Manchineel bears a sweet smelling fruit, but it is very poisonous. The Caribs give the tree a blow with their axe, and

146 young French boy, a servant of Mr. de la Vallee, having abused an old Carib woman who was 80 years old, made her pregnant. It should be added that according to the opinion of the inhabitants who first lived in the islands she was more than 100 years old. This was confirmed by the age of the children who were themselves very old. In the island of Martinique the same boy married a 55 year old French woman who became pregnant frequently and had several children, although she has now been barren for the last 15 years.

4. Occupations

461 None of the occupations of the Carib men require difficult labor,
462 but are rather a necessity without which even the sweetest life is unbearable. They spend their whole life in such complete idleness that when one sees them put a hand to work one might think that it is monotony and annoyance which they find in laziness that makes them work, rather than reasonable compulsion. As soon as they get up they run to the river, wash themselves completely, and then light a big fire in their carbet, and sit around it to get warm. Everyone tells what he knows, some converse with friends, and others play the flute, so that they are moving either their tongues or their fingers. Meanwhile women prepare the food. After this meal some go fishing, which they do in several ways.

226 They shoot fish with arrows and dive down immediately into the
462 water to get them. Others, when they see a lobster, which is a big crayfish of the sea, take a big stone in both hands and dive headlong into the water. Leaving the stone at the bottom they bring up the lobster. They harpoon tortoises, but usually they fish for them with hook and line as we do. They catch big fish with lines made of aloes fiber, using big hooks. Small fish are caught on little tin hooks without barbs. They also use birds such as kingfishers and pelicans, which they tame while young, to go fishing for them. They use these birds as we use cormorants. Fairly often they stun fish in rivers with certain crushed herbs which have been soaked. They catch these stunned fish by hand, and indeed, these are just as good as those caught by hook and line.

5: Rouse E-4 (no date) 1948 ST13 Callinago ST13 (1650-1700)

SUBSISTENCE ACTIVITIES

226 [252] **Fishing.**—The staple food of the *Carib* was the crab, which they hunted at night by torchlight. They roasted the meat, seasoning it with a sauce called taumalin,[3] a mixture of lime juice and pounded peppers with the greenish meat next to the shell of the male crab.

Sea food was an important part of the diet. The *Carib* picked up shellfish along the shore. They caught fish with small nets (at night or when the water was calm); with hook and line (the hooks being of tortoise shell); by scattering a certain kind of poisonous wood on the water; or by use of the bow and arrow. The arrows were long and three-pronged; each was attached by a string to a wooden float so that it could easily be retrieved. Harpoons (with separate points) were employed to catch the manatee and sea turtle; the land turtle was stalked. Corrals are mentioned; they may have been fish wiers.

224 **Hunting.**—On land the *Carib* hunted the agouti and the lizard with dogs, smoking the lizards out of the holes into which the dogs drove them. They also caught birds, using the bow and arrows tipped with cotton or else stupefying the birds with smoke from a poisonous wood.

231 **Domesticated animals.**—Parrots and dogs were the only domesticated animals except when, in historic times, the people kept poultry and swine, largely for trade with the Europeans.

252 **Preparation of fish and meat.**—The *Carib* took special pains in the preparation of fish and meat, broiling them sometimes for a whole day over a slow fire on a wooden grid 2 feet (0.6 m.) high. They also roasted fish and agouti meat in the ash and smoked the latter for purposes of storage, cooking the smoked meat in cassava juice when they wished to eat it. For the seasoning of fish and meat they used a sauce called coüi, which was made by boiling the juice of the manioc with crushed peppers, lime juice, and manioc flour. They made a soup from left-over scraps of fish and meat, as well as from agouti bones. These were boiled in manioc juice with peppers, manioc flour, and oysters to form a strong mixture in which the Indians dipped cassava bread. Apparently this was as close as the *Carib* came to the typical *Arawak* pepper pot.

262 The same sources that describe the foregoing methods of hunting, fishing, and preparing meat also mention a taboo on the manatee, the turtle, and all land animals. The sources imply that this taboo was general, a fact difficult to reconcile with the above statements.[4] It is certain, however, that the *Carib* never took salt or ate the flesh of the eel and that they avoided fat.

244 **Farming and preparation of agricultural foods.**—The Indians cultivated both the bitter and the sweet varieties of manioc, using the same

[3] All *Carib* terms cited here are from the men's language.

[4] This discrepancy may represent a difference between ideal and practice or it may reflect a breaking down of the system of taboos. There is some indication that the taboos were followed only during a limited period, as after feasts. (See p. 557.)

6: Taylor E-5 (1930-1937) 1938
ST13 Callinago ST13

pose), and two square lugsails, traversed diagonally by yards. The local names for various parts of the boat and rigging are given in the diagram (fig. 35). Curious is the forward part of the finished canoe: the prow, called noeud (knot), forming a separate piece shaped out of white cedar (*Tecoma leucoxylon*), and the stem, or pince, with its forward cant. The noeud is fitted into the front of the canoe proper, with which it forms an angle, and to it are attached the sides and gunwale. The canoe is calked along the jointure of the sideboards (and if and where there are any defects) with cotton lint or plantain straw soaked in a mixture of shark oil and powdered gum boiled together.

As will readily be seen from the above, such a canoe is, at the very least, 3 weeks in the making. Besides a good deal of labor, it has cost

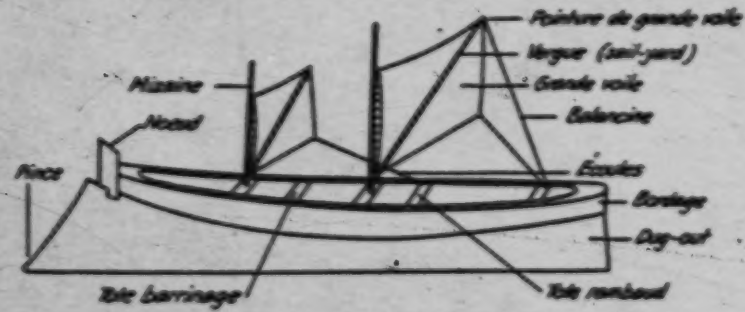

FIGURE 35.—Carib canoe with raised sides, masts, and sails.

its owner the price of the rum for the hauling. It is all the more significant of the Carib's character that he will often, when pressed for cash, sell his craft for as little as $3.

Although the Caribs have, to some extent, adopted our oars—just as we sometimes use paddles—the latter are still common for steering and, under certain circumstances, for propelling their dugouts. It is undeniable that the decreased necessity for speed and strength in the shape of manpower has diminished the importance of paddles and, consequently, the skill employed in their making. The best woods known and used in Dominica for this purpose are bois catmite (*Chrysophyllum glabrum*) and quina (*Exostemma caribbaeum*). The size and shape of the modern paddles is much the same as those of the old days (about 5 feet long, of which the blade occupies a quarter to a third), but there is no ornamentation in the shape of grooves or lines of any sort at the present time.

FISHING

Having forgotten the use of bows and arrows, it is natural that river and sea food should form the most important food adjunct of the present-day Caribs in Dominica. Owing to the roughness of the

6: Taylor E-5 (1930-1937) 1938
ST13 Callinago ST13

ocean on the windward side of the island, and to the Caribs' primitive methods of capture, fish are rarely caught in sufficient quantities for commercial sale, but when plentiful—as during the flying-fish season—the fish are dried on the boucan or barbecue, and, thus preserved, are stored for periods of greater scarcity.

The localities where fishing is carried out may be divided as follows: river, on or off the rocks, inshore, offshore, or in the canal. Nets are neither made nor used in the reserve, line (home-made of *Bromelia karatas*) and hook (purchased) fishing from dugout Carib canoes being by far the commonest technique used today. Fishermen usually go out in groups of three. Except for all-night fishing in the canal (between the islands) or rod fishing off the rocks (also at night), they go out soon after sunrise, to return around 4 in the afternoon. The owner (and usually maker) of the canoe also provides the tackle, and for his service is assured of an extra lot of fish; so that if he is not himself a fisherman, as is often the case, the day's catch is shared equally among the actual fisherman plus the owner; it being understood that should the owner fish himself, he receives two shares for their one. When more fish is caught than is actually needed the extra is more often given away than sold.

Fish caught in the open canal are: flying fish, tunny, dorado, king fish, shark, "vareu," and "mè." Except for flying fish, which are caught above water in a specially made receptacle called kali (see under Basketry), these are all caught with hook and line—the larger specimens with the help of a harpoon or a spear (vare).

Inshore, but still with hook and line from a dugout: pirame, couvally (carangue), "vivanneau," "vieille," "bourse," "oreilles noires" (species of red snapper), "vive"; and, with a casting net or "épervier" of fine mesh weighted at the corners and drawn through an ox's horn, "sardines," "pisquet," "cailles."

From the rocks, with rod and line and usually at night: "tancho," "cirusien," "ciboulí," "valioua," "lipi."

Lobsters are caught by diving. Turtles are seldom sought, but must be taken with a special pot known as "fol."

The rocks themselves offer a source of food in the shape of sea eggs or urchins (patois, chadrons), octopus (chatou), various sea crabs, "chaloupes" (Carib: màburi) and "bugaus"—two species of shellfish. A sort of seaweed similar to the "carragaen moss" of the west of Ireland is occasionally gathered and eaten and is likewise reputed to be good for lung trouble.

At certain times of the year a delicious and diminutive fry of clear gray color, known as "titiri," is taken in sheets at the river mouths. They are thought to be the young of the fish locally called coulirou and balaou, which, though very common to leeward, are not taken by the Caribs, as their capture requires the use of nets.

6: Taylor E-5 (1930-1937) 1938
ST13 Callinago ST13

The most common river fish are popularly known as mullet, pike, "flathead" (tétard, Carib: makúba), "cocos," "loches." To these must be added two varieties of fresh-water crayfish (Carib: wàgu, and smaller, içulu), prawns ("bouques"), and shrimps (chevrettes). A kind of river periwinkle, called vignot, is also eaten. Methods of capture vary a good deal: flatheads, prawns, shrimps, and sometimes small crayfish are "felt for" under rocks and banks; cocos are caught with hook and prawn for bait, or with the épervier at the river mouth. A special and rather curious method of catching crayfish is sometimes practiced: a length of caapi (species of ivy) is passed through a bit of raw manioc which is then hung in the water, the other end of the caapi being attached to a rock or stone on the bank. Returning some hours later, usually after dark, the fisherman finds a quantity of stupefied crayfish collected around the manioc, whose poisonous juice has rendered them incapable of flight. Loche, pike, and mullet may be caught with hook and worm, or in a special trap known as bachoua, now becoming extremely rare. A more usual method, however, is by poisoning the river.

Two fish poisons are known and used commonly by the Caribs of Dominica today: the leaves of the shrub *Phyllanthus conami* (usually called "énivrage") and the applelike fruit of a small to medium sized tree called bàbarra or bambarra (*Diospyros* sp., *Piscidia erythrina* L.). The latter is more powerful, but may be used only in fresh water, whereas the leaves of the conami are sometimes employed to poison small creeks and pools along the seashore. Each member of the party (women for the most part) arrives at the river with a load of conami leaves. These are then pounded and thrown in the river. As soon as the fish begin to jump out of the water to escape the effects of the poison the Caribs dive in and seize them. The bàbarra apples are also crushed, but are enclosed in a basket which is immersed only for the time being, as it would poison the water for almost a week were it left there.

A third variety of fish poison, used by some, is the bark of the tree known in Dominica as bois savonette (soap tree), bois cicérou, or bois pipiri. It is a large tree with small, diamond-shaped leaves which froth when rubbed in water, and bears a pod about 6 inches long containing three smooth red seeds the size of a pea. Possibly a species of *Lonchocarpus*. Not to be confused with the soap bush called Malvinia or Sang Dragon. All catalogs of West Indian flora are very confused and contradictory.

Cultivation

The Caribs' main food supply comes from individual family gardens or provision grounds, made by burning the forest (usually secondary growth) and sowing or planting in the ashes between the burned tree

13: Hodge & Taylor N, E-5 (1930-1956) 1957
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PORTULACACEAE. Purslane Family. 824x

Portulaca oleracea Linnaeus, Sp. Pl. 445. 1753.
Purslane. — Coupié, Pourpier.

A cosmopolitan weed of gardens and waste lands throughout the temperate and tropical regions of the world.

The boiled leaves of coupié are eaten by the Caribs (and the Creoles) as a green vegetable, but they are also employed as a plaster or poultice on the loins in order to ease backache or painful menstruation. For the latter purpose the leaves are often mixed with kudjuruk (*Petiveria alliacea*). [262 278 841]

Specimen citation: 107 (T).

ANNONACEAE. Custard-apple Family.

Annona muricata Linnaeus, Sp. Pl. 536. 1753.
Soursop. — Corossol. — *ualápana* (cf. Taino *uanábana*).

A familiar tree of the West Indies and grown throughout the tropics for its fruit which is used as a table fruit or more often to make delicious sorbetes or to flavor ice cream.

Cultivated specimens supply the Caribs with a source of a refreshing fruit juice which is used as an unfermented drink. [272 273] A fermented drink formerly was prepared from chewed up fruits. The fruit is believed to induce lactation in women if, 1) eaten alone; 2) if used locally as a poultice; or 3) if used as one ingredient in a tea which also includes a momben leaf (*Spondias mombin*), two leaves of 'ti baume (*Hyptis atrorubens*), three leaves of trois quarts (*Passiflora* sp.) and a fruit of kurupum (*Myrcia citrifolia*). [853] A painful retroverted uterus (called « mal de mère ») is treated with a tea made from three leaves of corossol, two leaves of bois cassave (*Cornutia pyramidata*), and one sprig of l'anis (*Anethum graveolens*). A tea supposed to cure gonorrhea has included in its preparation a piece of the root of the corossol (see *Solanum torvum*); while a ritual tea used against diarrhea also employs leaves of corossol (see *Ocimum micranthum*). The fruit must not be eaten by those going fishing as it would prevent [226] 278 824x

13: Hodge & Taylor N, E-5 (1930-1956) 1957
ST13 Callinago ST13

fish from biting by causing their mouths to become soft. Corossol leaves are also boiled alone to produce a tea drunk by those with colds and fever, or by women in labour (parturition); the leaves are also used for bathing (adults or children).

Specimen citation: 398.

Annona reticulata Linnaeus, Sp. Pl. 537. 1753.

Custard Apple, Bullock's Heart. — Cachima, Cachima Coeur de Boeuf. — *alakáliua* (m), *kasíma*.

This is another common West Indian species, varieties of which produce edible fruits.

The bark is employed by the Caribs to bandage sprains and dislocations; when so used it is kept moist with salt water. A tea is brewed from cachima leaves, together with the leaves of the pigeon pea [*Cajanus cajan* (L.) Millsp.], and this is drunk by individuals suffering from fever.

Specimen citation: 3358.

Annona squamosa Linnaeus, Sp. Pl. 537. 1753.

Sweetsop, Sugar Apple. — Pomme Canelle. — *kalíkiri*.

Like the preceding species this small West Indian tree is widely cultivated for its edible fruit.

The leaves are made into a « tea », drunk as a supposed cure for a painful spleen (a common complaint among Caribs).

Specimen citation: no herbarium material collected.

Guatteria caribaea Urban, Symb. Ant. 4: 240. 1905.

Guatteria ouregou Grisebach, Fl. Br. W. I. 7, 1859, *non* Dunal.

Cananga caribaea Britton in Br. & Wils. Bot. P. R. (Sci. Surv. Puerto Rico & Virg. Isls. 5). 311. 1924.

Maho (often spelled mahot, mahoe, or mahaut) Noir, Bois Violon.

A medium-sized forest tree found in Puerto Rico and recorded in the Lesser Antilles from Guadeloupe to Grenada.

Bois violon possesses a good wood often made by the Caribs into boards. Young specimens of this species are also fashioned into masts for dugouts. The strong bark furnishes a rope fiber from which are constructed the halyards, etc., for sails. Such

13: Hodge & Taylor N, E-5 (1930-1956) 1957
ST13 Callinago ST13

Several species of *Lonchocarpus*, including *L. benthamianus* Pittier and *L. latifolius* (Willd.) H. B. K., occur on the drier coastal slopes of Dominica.

It has been shown that rotenone is a constituent of the roots of various species of this genus, and because this crystalline compound is toxic to fish, roots of *Lonchocarpus* have been used as a drug by many Indian tribes of South America, including the Barama River Caribs of Guiana.

The bark of the roots of savonette is crushed by the Island Carib and is employed as a fish poison.

Specimen citation: 614 (*L. benthamianus*).

Mimosa pudica Linnaeus, Sp. Pl. 518. 1753.

Sensitive Plant. — Honteuse. — *búsu nebéneme* (from Fr. *bon jour* plus *nebénese* « my sponsor »).

This species, widely distributed in the West Indies and continental tropical America, has also become naturalized in Australasia and tropical Asia. In Dominica the plant is to be found on grassy banks and waste places at lower and middle elevations.

Honteuse is a Carib « charm » plant, the use of which is described under *Petiveria alliacea*. See also another use discussed under *Ipomoea pes-caprae*.

Specimen citation: 616.

Ormosia monosperma (Swartz) Urban, Symb. Ant. 1: 321. 1899.

Ormosia dasycarpa Jackson, Trans. Linn. Soc. 10: 358. 1811.

Caconier.

A large Antillean tree recorded from Guadeloupe and Dominica.

The coarse-grained, hard wood of caconier is used by Carib and Creole alike for shingles and general building purposes.

Specimen citation: 2037, 3264.

Phaseolus vulgaris Linnaeus, Sp. Pl. 723. 1753.

Kidney Bean. — *makúti*.

A native plant of tropical America widely cultivated by the natives of both North and South America at the time of the Discovery. Loven records this species as one of the culture plants of the Tainos (37).

13: Hodge & Taylor N, E-5 (1930-1956) 1957
ST13 Callinago ST13

The kidney bean was known and grown by the Island Caribs under its aboriginal name. Although still grown today Caribs believe that the species must not be handled by hunter or fisherman (as this would spoil his catch), nor can plants be given to domestic animals (e. g. pigs) as this would cause them to become vicious.

Specimen citation: no herbarium material collected.

Pithecellobium jupunba (Willdenow) Urban, Symb. Ant. 2: 257. 1900.

Pithecellobium trapezifolium Bentham, Hook. Journ. Bot. 2: 142. 1840.

Pithecellobium micradenium Bentham, Hook. Lond. Journ. 3: 217. 1844.

Bois Cicerou, (Bois) Pipiri, Bois Savonette [28]. — *alukálua, narukálua* (« white-flecked »?).

A common tree of moist forests at middle elevations in the Lesser Antilles from Guadeloupe to Trinidad, and in northern South America from Colombia to Brazil.

Caribs utilize the wood of bois cicerou for boards. A decoction of the bark is drunk for dysentery while pounded bits of bark are sometimes employed as a substitute fish poison. When rubbed in water the leaflets emit a lather which is used as a soap.

Specimen citation: 3137, 3412.

SIMAROUBACEAE. Quassia Family.

Picramnia pentandra Swartz, Fl. Ind. Occ. 220. 1797.

Picramnia antidesmoides Grisebach, Fl. Br. W. I. 141. 1859. Bitter-Bush (8). — Tan, Bois Tan [29].

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[28] The name bois savonette is seldom used on the island for *Pithecellobium*, and in the Carib Reserve by only a few of the Indians. Species of *Lonchocarpus* or *Sapindus* more frequently go under this appelation. *Pithecellobium* has probably received this name through transfer since the genus is the source of a fish poison, used as a substitute for that obtained from species of *Lonchocarpus*.

[29] Not to be confused with another tree also called bois tan (*Byrsonima spicata*).

13: Hodge & Taylor N, E-5 (1930-1956) 1957
ST13 Callinago ST13

824^x 278 411

Manchineel is a common, coastal, evergreen tree of the West Indies and Caribbean area.

Caribs were the only Antillean Indians versed in the use of poisoned arrows which they formerly daubed in the caustic milky sap of the manchineel. This practice was first noted on Guadeloupe by the men of Columbus' party. BRETON (7) later described the process, « ... they (the Caribs) gave the tree a stroke with an ax and dipped their arrow-points into its milk-like sap. » GOWER (19) states that these Indians also used the fruit of the « manzanillo » as a fish poison. This may be true but possibly that writer is confusing the fruits of the manchineel with those of babarra (*Diospyros ebenaster*), a potent and well-known fish poison of the Caribs. [226]

Specimen citation: 2701.

Jatropha spp.

824^x 278

Physic-Nut. — Medecinier.

Two local species of this common coastal genus of the West Indies are known to the Island Caribs. Varieties of *J. gossypifolia* L. with purplish-red flowers are called medecinier blanc and medecinier noir; *J. curcas* L. is known simply as medecinier. The capsules of both species possess seeds which are frequently used medicinally (8).

Caribs employ the seeds of medecinier either as a purgative or as an emetic depending upon the quantity given. A special purgative tea, given on the third day after parturition, is brewed from a mixture of the leaves of medecinier noir, leaves of balie doux (*Scoparia dulcis*), leaves of momben (*Spondias mombin*), sprigs of verveine (*Stachytarpheta* spp.), and ricinus oil (*Ricinus communis*). The leaves of medecinier are also used when boiled to make a tea given as a cure for general sickness. [846]

Specimen citation: 131 (T), 1611, 3207, 3208.

824^x

Manihot esculenta Crantz, Inst. Rei Herb. 1: 167. 1766.

Manihot utilissima Pohl, Plant. Bras. Ic. Descr. 1: 32. t. 24. 1827.

Manihot manihot Cockerell, Bull. Torr. Bot. Cl. 19: 95. 1892.

Tapioca Plant, Cassava. — Manioc (Amer), Manioc Doux, Cama-

13: Hodge & Taylor N, E-5 (1930-1956) 1957
ST13 Callinago ST13

X 824

EBENACEAE. Ebony Family.

Diospyros ebenaster Retzius, Obs. Bot. fasc. 5 : 31. 1779-1791. Black Apple. — *babará*.

This species is found in the West Indies from Puerto Rico to Dominica but is also recorded from Mexico, Costa Rica, and Brazil; it has become naturalized in the Philippines. The writers suspect that what passes as *Diospyros ebenaster* in Dominica is not identical with the black sapote of Mexico.

[271 326]

The fruits of *babará* (or sometimes chipped pieces of the bark) are crushed and placed in sacks or baskets which are then immersed in river-pools to drug the fish. The latter are stupefied and rise to the surface where they float bottom up as if dead. Fish so caught are, however, perfectly edible. Unlike another fish-drug, nivrage (*Clibadium sylvestre*), *babará* must be removed from the pool after use as its properties are not exhausted quickly.

Specimen citation : 3177, 3282.

GENTIANACEAE. Gentian Family.

Enicostema verticillatum (Linnaeus) Gilg in Engler & Prantl, Nat. Pfl. 4 : 67. 1895.

Slevogtia occidentalis Grisebach in De Candolle, Prodr. 9 : 65. 1845.

A perennial herb of the Old World Tropics and known in this hemisphere only in the Lesser Antilles where it is a common roadside weed.

[1789]

Caribs utilize this plant in a ritual bath given to unbind spells.

Specimen citation : 783, 2679, 3028.

APOCYNACEAE. Dogbane Family.

Lochnera rosea (Linnaeus) Reichenbach, Consp. 134. 1828.
Catharanthus roseus Don, Gen. Syst. 4 : 95. 1838.
Vinca rosea Linnaeus, Syst. ed. 10. 944. 1759.

13: Hodge & Taylor N, E-5 (1930-1956) 1957
ST13 Callinago ST13

X 824 **Vitex divaricata** Swartz, Prodr. 93. 1788.
Bois Lezard. — *huleúmele, hureúmele* (« lizard leaf »).

A West Indian tree known from Cuba to Guiana and found in Dominica chiefly at middle elevations.

[313 278] Caribs make the timber into boards, scantlings, and shingles; and the burnt and powdered bark is applied to ulcers as a cure.

Specimen citation: 1653.

LABIATAE. Mint Family.

Hyptis atrorubens Poiteau, Ann. Mus. Paris 7: 466. 1806.
Ti (Petit) Baume, La Menthe Grand Chemin.

A slender, creeping, weedy species widely distributed in continental tropical America, and widely dispersed in Dominica especially in moist cultivated land at lower and middle elevations.

[224] Caribs crush the bark of bois tan (*Byrsonima spicata*) together with leafy stems of ti baume to form a « chance », a decotion used in the preparation of a bath given to hunting dogs before the chase. Thus good hunting is believed assured. For further uses of this species in teas and ritual baths see *Ipomoea pes-caprae*, *Annona muricata*, and *Ocimum micranthum*.

Specimen citation: 13a (T), 881, 4004.

Leonotis nepetaefolia (Linnaeus) R. Brown in Ait. Hort. Kew. ed. 2, 3: 409. 1811.
Gros Tête.

A weed of fields and waste ground with a world-wide distribution in the warm temperate and tropical regions.

[278] The inflorescences of this orange-flowered herb are made into a tea used by the Caribs as a cure for fever.

Specimen citation: 3401.

Ocimum micranthum Willdenow, Enum. 630. 1908.
Wild Basil. — Fon Bazin (from the French – framboisin).

A weedy annual of tropical America.

[226] Carib fishermen are wont to place this plant in the box with their bait for they consider it a good luck charm. Fon bazin is a

13: Hodge & Taylor N, E-5 (1930-1956) 1957
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824x

This species is found in the West Indies and in South America from Venezuela to Brazil.

Various species of this genus are used as fish poisons by aborigines of the American tropics, and probably several species possessing this toxic principle are called *kunámi*. BRETON was the first to mention a *kunámi* as an Island Carib fish poison (7). LOVEN (37) thinks this, the commonest fish poison of the Island Caribs, to be identical with the *conamy* of the Galibis and with the *kunan* of the Wapishianas. LOVEN believes that the Island Caribs brought this plant with them from South America.

Today bundles of the leaves of *kunámi* are pounded and [226 278] thrown into river pools by the Dominica Caribs. When the fish begin to jump out of the water to escape the effects of the drug, the Caribs jump in and seize them. Unlike *babará* this drug may be used in sea-water pools as well as in those of the rivers.

Specimen citation: 3195.

Egletes prostrata (Swartz) O. Kuntze, Rev. Gen. Pl. 334. 1891.
Egletes domingensis Cassini, Dict. Sci. Nat. 14: 265. 1819.
Bouton Blanc.

A perennial prostrate herb of sandy shores, with a distribution from Hispaniola and Jamaica to Venezuela.

The Dominica Caribs utilize bouton blanc as one ingredient of [846] a ritual bath given to the mother eight or nine days after childbirth (see *Ocimum micranthum*).

Specimen citation: 773.

Neurolaena lobata (Linnaeus) R. Brown in DeCandolle, Prodr. 6: 292. 1837.
Z'Herbes à Pique.

This shrubby perennial is widespread in the thickets and woodlands of tropical America.

Z'herbes à pique is used by the Creoles of Dominica as a remedy for yaws (30). They also use the pounded stems and leaves of this plant either as a mild fish poison or as a wash (mixed with the bark of *Mammea americana* L.) applied to domestic animals infested with ticks.

The plant is known also to the Caribs whose women rub the [862]

13: Hodge & Taylor N, E-5 (1930-1956) 1957
ST13 Callinago ST13

Chrysophyllum argenteum Jacq.	Sapotaceae
Dacryodes excelsa Vahl	Burseraceae
Daphnopsis caribaea Griseb.	Thymelicaceae
Guatteria caribaea Urb.	Annonaceae
Hibiscus tiliaceus L.	Malvaceae
Sterculia caribaea R. Br.	Sterculiaceae
Tabebuia pallida (Lindl.) Miers	Bignoniaceae
Tapura antillana Gleason	Dichapetalaceae

Plant sources of Cordage or Twine

Ananas comosus (L.) Merr.	Bromeliaceae
Bambusa vulgaris Schrad.	Gramineae
Daphnopsis caribaea Griseb.	Thymelicaceae
Furcraea tuberosa Ait. f.	Amaryllidaceae
Gossypium barbadense L.	Malvaceae
Gossypium vitifolium Lam.	Malvaceae
Hibiscus tiliaceus L.	Malvaceae
Sterculia caribaea R. Br.	Sterculiaceae
Stigmaphyllon puberum (L. C. Rich.) A. Juss.	Malphigiaceae

Plant sources of Dyes, Pigments, or Tannins

Anacardium occidentale L.	Anacardiaceae
Bixa orellana L.	Bixaceae
Byrsonima spicata (Cav.) DC.	Malphigiaceae
Cornutia pyramidata L.	Verbenaceae
Curcuma longa L.	Zingiberaceae
Dacryodes excelsa Vahl	Burseraceae
Genipa americana L.	Rubiaceae
Heliconia bihai L.	Musaceae
Heliconia caribaea Lam.	Musaceae
Picramnia pentandra Sw.	Simaroubaceae

Plant sources of Fish Drugs

Clibadium sylvestre (Aubl.) Baill.	Compositae
Diospyros ebenaster Retz.	Ebenaceae
Lonchocarpus benthamianus Pittier	Leguminosae
Lonchocarpus latifolius (Willd.) H. B. K.	Leguminosae
Neurolaena lobata (L.) R. Br.	Compositae
Pithecellobium jupunba (Willd.) Urb.	Leguminosae

Plant sources of Food or Beverage

Acrocomia aculeata (Jacq.) Lodd.	Palmae
Aframomum granum-paradisi (Hook.) K. Schum.	Zingiberaceae
Aiphanes sp.	Palmae